



City of Greenville
Notice of Administrative Decision for Application # CU 20-810

This public notice is mailed to property owners within 300 feet of the subject property

Property Address: 735 RUTHERFORD RD (TMS#: 018302-05-05200)
731 RUTHERFORD RD (TMS#: 018302-05-05300)

Application: Conditional Use Permit to establish a Bar (Taproom) use, OTHER LANDS BREWING, in the S-1, Service District

Decision: Approved with Conditions

Conditions:

- 1) The Conditional Use Permit is limited to the Applicant, Charles "Mel" Wilcox, and the business known as "OTHER LANDS BREWING", and is not transferrable.
- 2) Hours of operations extending hours beyond 12 a.m. (midnight) will require modification of the Conditional Use Permit and review by the Technical Advisory Committee.
- 3) Exterior sound amplification be prohibited except in areas specifically authorized by Staff on approved site plan and/or floor plan; all exterior amplified sound shall be directed inward toward the facility and away from any adjoining use or public property. No exterior amplified sound shall be permitted between the hours of 10:00 p.m. and 11:00 a.m.
- 4) Interior sound amplification be located only as reflected on the approved floor plan and shall be directed away from the principal entrance or directed toward the interior of the building. Except to provide ingress and egress, exterior doors and windows shall remain closed after 10:00 p.m.
- 5) This Committee recommends live outdoor entertainment not include any additional sound amplification from the approved on-site sound systems approved under this permit.
- 6) Loitering, solicitation, and disorderly conduct is prohibited at all times; rules consistent with the provisions of this Code shall be posted in conspicuous locations on the building and throughout the parking lot and shall be enforced by the proprietors.
- 7) Operation of the facility shall be limited to a "nightclub/bar," as defined by this Code, and shall substantially conform to the statements of the applicant and the content of the application. Modification of the facility's operation shall require the applicant to seek a modification of the conditional use permit. Operation of the business shall comply at all times with the provisions of the South Carolina Alcoholic Beverage Control Act and the regulations of the department of revenue.
- 8) At all times during its occupancy, the applicant shall assign a manager on the premises who shall ensure compliance with the terms of the conditional use permit, this Code, and the applicable S.C. Code of Laws and Regulations.
- 9) The applicant and all of its managers and employees responsible for serving any alcoholic beverage (current and future) shall participate in the merchant education/server training program offered by the Phoenix Center or comparable program offered by other vendors approved by the city police department. Evidence of satisfactory completion of this training for each employee shall be retained on-site and available for inspection by the administrator and the city police department. Current personnel shall receive training within 90 days of the date of the granting of a conditional use permit and future personnel shall receive training within 30 days of hiring.
- 10) Occupant capacity of the establishment shall be established by the city building codes administrator. The applicant shall designate staff at all ingress/egress points to be responsible for monitoring the flow of patrons.

- 11) A copy of the Conditional Use Permit shall be maintained with other posted occupancy information on the premises and made available for code enforcement inspections.

By application filed 12/14/20 the Applicant, Charles "Mel" Wilcox dba "OTHER LANDS BREWING"; requested a Conditional Use pursuant to Section 19-2.3.6, *Conditional Use Permit*; Section 19-4.1, *Table of Uses*; and Section 19-4.3.3, *Use Specific Standards*, of the Greenville City Code to establish a Bar (Taproom) use in the S-1, Service District. Notice was mailed to property owners within 300 feet of the subject property on December 22, 2020. The Applicant met with the Technical Advisory Committee on December 21, 2020.

Findings:

- The Technical Advisory Committee made sufficient findings to recommend approval of the permit, subject to the conditions enumerated above and the Report of the Technical Advisory Committee.
- The use complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of Section 19-4.3, Use Specific Standards.
- The infrastructure capacity is adequate to serve the conditional use.

Appeal:

Any person believing that the administrator erred in its decision has the right to appeal the decision to the City of Greenville Board of Zoning Appeals. The appeal form and fee must be submitted to the Planning and Development office within 10 business days after the decision is made, and must state the reasons he or she believes the decision is illegal, either in whole or in part.


Conditional Use Permit:

The Conditional Use Permit issued to the Applicant is required to be maintained with other posted occupancy information on the premises, available to city inspectors.

General Information:

The appropriate responsible party must obtain any necessary permits, certificates and/or licenses from the City of Greenville Permits and Licenses Office before beginning work, occupying premises, or starting a business.

Failure to comply with any conditions prescribed in conformity with the City of Greenville Code of Ordinances (Land Management), when made part of the terms under which this Conditional Use is granted, shall be deemed a violation of the City Code, punishable under penalties established by City Code.



Kristopher Kurjiaka
Senior Development Planner

2/10/2021
Date

**Office Use Only:**Application# _____ Fees Paid _____
Date Received _____ Accepted By _____**APPLICATION FOR CONDITIONAL USE
CITY OF GREENVILLE, SOUTH CAROLINA**

APPLICANT / PERMITTEE: Charles "Mel" Wilcox Other Lands Brewing, LLC
**Operator of the proposed use; permit may be limited to this entity.* Name Title / Organization

APPLICANT'S REPRESENTATIVE: David Nocella, AIA
(Optional) Name Title / Organization

MAILING ADDRESS: 227 Carolina Avenue, Greenville, SC 29607

PHONE: 205-253-4660 EMAIL: mel@otherlandsbrew.com

PROPERTY OWNER: Bobby G. Parker, Jr.

MAILING ADDRESS: PO Box 11 Greenville, SC 29602-001

PHONE: 864-242-5200 EMAIL: bob@hardwickprinting.com

PROPERTY INFORMATION

STREET ADDRESS: 731 and 735 Rutherford Road

TAX PARCEL #: 018302505200/01830205300 ACREAGE: .709 (Combined) ZONING DESIGNATION: S-1

REQUESTRefer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)**DESCRIPTION OF PROPOSED LAND USE:**

Food/beverage retail business - (taproom/brewery) with on site brewing facility serving the taproom

INSTRUCTIONS

1. The application and fee, made payable to the City of Greenville, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also **Section 19-2.3.6, Conditional Use Permit**, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the [Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor](#).

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00


6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is ☐ or is not ☒ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.


12/14/2020

APPLICANT SIGNATURE

DATE

Bobby G. Parker, Jr.

Digitally signed by Bobby G. Parker, Jr.
DN: cn=Bobby G. Parker, Jr., o=Hardwick Printing Service, nc, ou,
email=bobphardwickprinting.com, c=US
Date: 2020.12.11 17:35:19 -0500

PROPERTY OWNER SIGNATURE

DATE

**Applicant Response To
Section 19-2.3.6(D), Standards – Conditional Use Permit**

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of **Section 19-4.3, Use Specific Standards**.

Please see the attached Additional Information.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

Being In-fill, the existing infrastructure as noted above are adequate for the intended use.

Cover Sheet

731/735 Rutherford Road, Greenville, SC

The end goal of this project is to have a food/beverage establishment (Other Lands Brewing) occupy both properties. The plan is to combine the buildings and parcels together to accommodate South Carolina law, otherwise as beer that is brewed in 735 Rutherford Road would have to be sent to a distributor before it can be served at 731 Rutherford Road. A recombination plat will be requested, and we ask the City of Greenville when the appropriate time would be to initiate that component.

The ownership of Other Lands Brewing recently placed 15 Oeland Drive under contract for purchase. This property will serve as overflow parking. The current structure will be demolished. We are conducting due diligence now, and our architect will begin to include this parcel in future drawings. The ownership structure will be slightly different, and 15 Oeland Drive will not be included in the future recombination.

Conditional Use Permit Application – Other Lands Brewing, LLC 731/735 Rutherford Road, Greenville, SC

Additional Information

We believe the project at 731/735 Rutherford Road deserves a Conditional Use for the following reasons:

In reference to question #1, which asks to describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance, and, in particular, with the standards of Section 19-4.3

19-4.3.3 Commercial Uses

We intend to comply with 19-4.3.3 (c) (d) (e) (f)

We intend to comply with 19-4.3.3 (10) for nightclub or bar (this business will be a taproom/brewery facility with a biogarten)

We are providing adequate landscape buffering as required in 19-6.2. We are providing adequate off-street parking as specified in 19-6.1 (see preliminary site plan)

All exterior lighting will comply with 19-6.4

We comply with off street parking and loading in 19.6.1

We comply with landscape screening and buffering in 19.6.2

We intend to comply with pedestrian orientation in 19.6.5.7 (a)

Any façade modifications will comply with 19.6.5.7 (a)

We have engaged Brook Bristow with Bristow Beverage Law, LLC to help navigate City Business Licensing, SCDHEC Permits, SC Department of Revenue at the appropriate time



Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name Other Lands Brewing, LLC Phone 205-253-4660

Mailing Address 227 Carolina Ave. Greenville, SC 29607

Email mel@otherlandsbrew.com

Signature of Applicant

Date 12/14/2020

Property Owner

Name Bobby G. Parker, Jr. Phone 864-242-5200

Mailing Address 1 PO Box 11, Greenville, SC 29602-0011

Email bob@hardwickprinting.com

Signature of Property Owner Bobby G. Parker, Jr.

Digitally signed by Bobby G. Parker, Jr.
DN: cn=Bobby G. Parker, Jr., o=Hardwick Printing Service,
Inc., ou, email=bob@hardwickprinting.com, c=US
Date: 2020.12.11 17:34:42 -0500

Property Information

Address 731 and 735 Rutherford Road, Greenville, SC 29609

TMS# 018302505200/018302505300 Zoning District Designation S1

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met



Provide a response for each of the following:

1. **Describe the ways in which the proposed use is consistent with the comprehensive plan.**
The intended use will convert a currently unoccupied building (731 Rutherford Rd), into a neighborhood focused food and beverage retail business.
735 Rutherford will convert from a print shop into a brewing facility which will connect to 731 Rutherford Road. The business will be within
walking/biking distance to many households, limiting their need to drive into other areas of Greenville. The site will be brought
up to the City's current parking and landscape codes, and both buildings will be modernized and will be visually refreshed.

2. **Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.**
The intended neighborhood restaurant and brewery will provide a similar retail environment as the
previous business (Parkersway Foods at 731 Rutherford Rd) and will create an even more valuable onsite
social experience. It will update an unoccupied building with a renewed and modernized look which
will be visually attractive and will give the neighborhood their own local and walkable food/beverage experience.

3. **Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.**
This will be a neighborhood restaurant and brewery that will rest seamlessly within its surrounding neighborhood environment.
Trash receptacles will be hidden as best as possible behind masonry. This will not be a concert venue. Any event that
takes place outside will be hosted during appropriate hours. Parking will be limited to on site and also specified off site locations.
Deliveries will take place on site and will not obstruct traffic. No late night or overnight deliveries will take place.

Meet With the Technical Advisory Committee

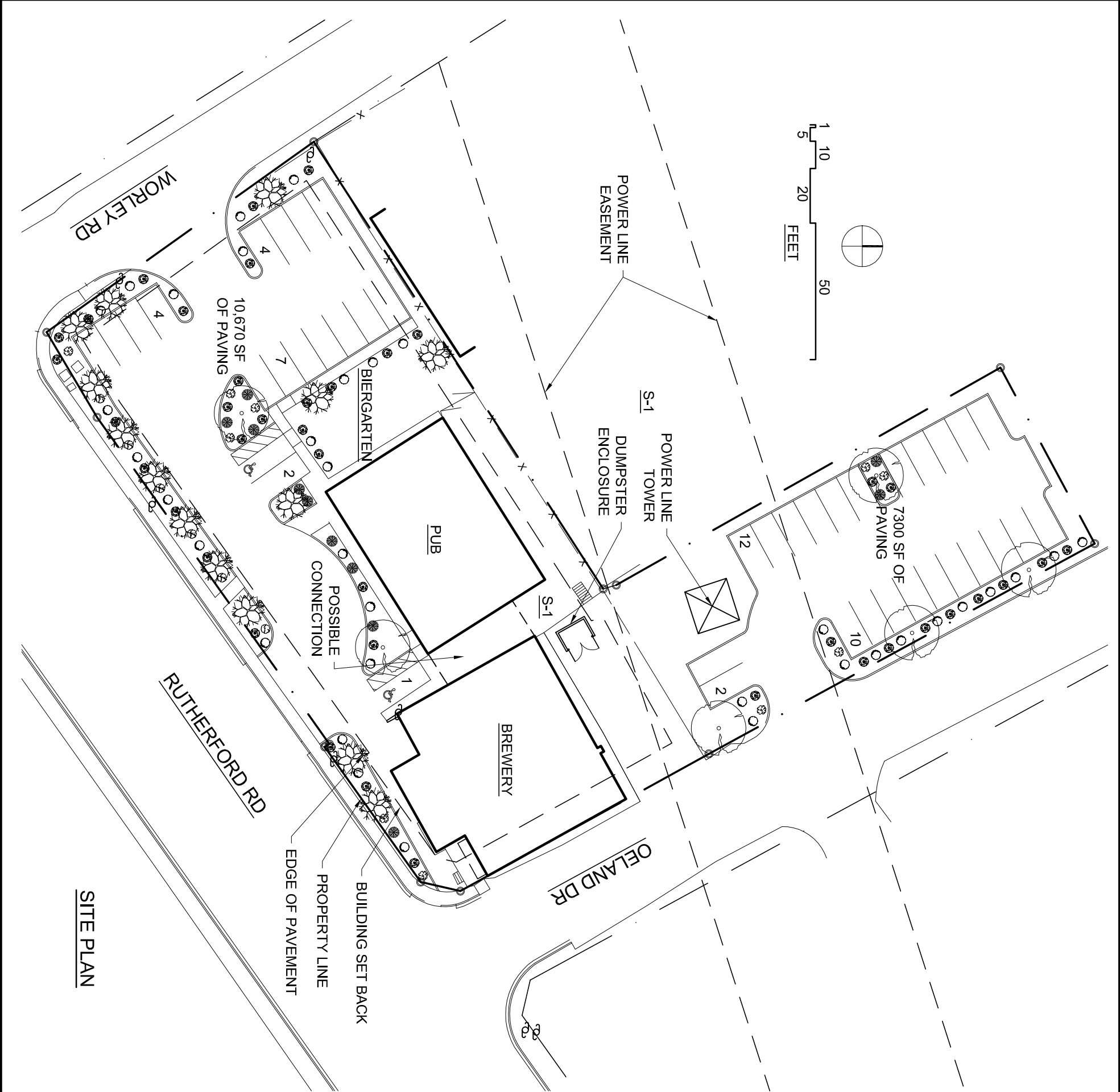
Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections
Business Licensing
Economic Development
Public Information and Events

Police
Fire
Planning
Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.



SITE PLAN

ZONING: S-1

PARKING:

RESTAURANTS AND BARS:
1 SPACE PER 100 GROSS SF OF BUILDING
ESTIMATED PUB AREA: 3800 SF
REQUIRED NUMBER OF PARKING SPACES: 38
ACTUAL NUMBER OF PARKING SPACES: 42
BREWERY(LIGHT MANUFACTURING): TBD

LANDSCAPING:

R.O.W. BUFFER:
ONE SHADE TREE / 40'; ONE ORNAMENTAL / 20'
INTERIOR PARKING LOT: ONE ISLAND PER 2000 SF OF PAVING
MAX 10 CONTINUOUS PARKING SPACES.
UPPER PARKING: 7300 SF / 2000 = 3.65
LOWER PARKING: 10,670 SF / 2000 = 5.3

A NEW BREWERY AND PUB

731-735 RUTHERFORD RD
GREENVILLE, SC

16

group

ARCHITECTS

LLC

2710 ALTAMONT ROAD

GREENVILLE, SC 29609

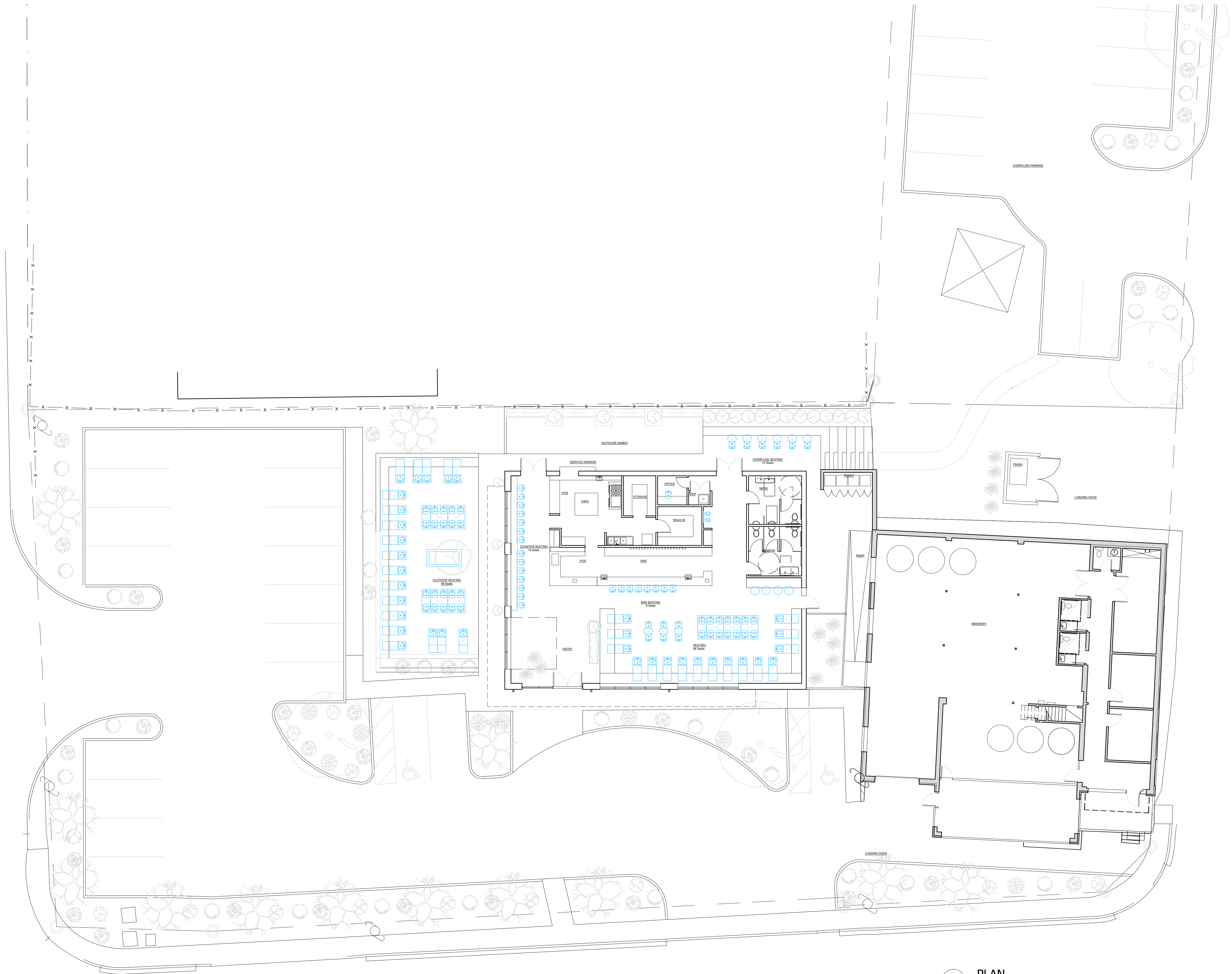
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12-09-20

A0

1"=40'

G1.6 PROJ # 2053





12/03/2020

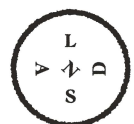
Mel Wilcox

Co-Founder/Co-Owner/Head Brewer

Other Lands Brewing

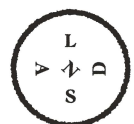
Dear Recipient:

1. Other Lands Brewing is a brewery taproom that seeks to provide a place of community and friendship for our local neighbors and the greater city of Greenville. We will offer handcrafted beers as well as plenty of non alcoholic options to create as inclusive of a space as possible (craft kombucha, cold brew coffee, etc). We will also operate a small kitchen with a rotating menu to provide affordable and unique foods.
2. Hours of Operation:
Monday-Thursday: 12am - 10pm
Friday -Saturday: 12am - 12pm
Sunday: 10am - 9pm
3. Staffing Schedule:
1 - Manager on Duty (Per Shift)
3 - Bar Staff (Per Shift)
1 - Lead Chef (Per Shift)
2 - Line Cooks (Per Shift)
1 - Production Worker (Per Shift)
4. Equipment Schedule:
1 - 15bbl Mash tun
1 - 15bbl Brew Kettle
1 - 30bbl Cold Water Tank
1 - 30bbl Hot Water Tank
1 - 40hp Natural Gas Fire-tube Boiler



- 1 - 7x7 Dual Stage Glycol Chiller
- 7 - 15bbl Fermentation Tanks
- 2 - 15bbl Bright Beer Tanks
- 2 - 15bbl Oak Foeders
- 1 - 15bbl Spontaneous Fermentation Coolship
- 30 - Oak Barrels
- 1 - 2 Roll Grist Cracker
- 1 - Grist Case
- 1 - Mobile Trolley Pump (2hp)
- 1 - Electric Fork Lift
- 1 - Walk in Cooler with draft beer system
- 1 - Keg Storage Walk in Cooler
- 1 - Commercial dishwasher
- 1 - 3 compartment sink
- 1 - 8 burner stove
- 2 - Double basket deep fryers
- 1- Microwave Oven
- 1 - Stand up display refrigerator
- 1 - large food prep table
- 1 - ice maker
- 1 - deep freezer

5. Our take on food service will be food truck style counter service. Menu options will always be rotating. For example, one week we may have a burger pop up and the next week will we be serving ramen. The menu items will be limited to 3 or 4 items all in the range of \$5-\$10. For this reason our menu has yet to be finalized. Food will be always be served during operating hours.
6. Parking will be accommodated onsite in our parking lot and in the neighboring parking lot at 15 Oeland Drive.
7. We will be a non smoking establishment both inside and on our back patio. Smoking will be permitted out front of the building, away from any seating for patrons. Cigarette specific disposals will be located in the parking lot before entry.

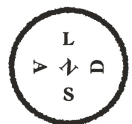


8. We will host various types of events including trivia nights, fund raisers, charity events, live music, etc. These events may take place inside the taproom or on our back patio. Because we hope to be a welcomed and cherished neighborhood establishment, every effort will be made to minimize noise pollution for our surrounding neighbors.
9. Last call will take place 30 minutes before closing and drink service will cease 10 minutes before close.

Sincerely,

Mel Wilcox

Mel Wilcox





Other Lands Brewing Taproom Security Measures

Security Staff:

- No dedicated security staff will be necessary for the operation of the taproom as it will operate under normal and expected means.
- Managers on Duty (M.O.D.) will be specific taproom staff members who are specially trained in accident prevention, awareness, and response. These staff members will be selected based on their experience and ability to handle a greater level of responsibility. There will be at least one M.O.D. on duty during all hours of operation and all working employees will know who he/she is.

Staff Training:

- Taproom staff must be TIPS certified
- All staff will be trained on the Other Lands Brewing Hazard Communications Plan and will review it regularly with a manager
- All staff will be trained on the Other Lands Brewing Emergency Action Plan and will review it regularly with a manager
- All staff will be trained on the Other Lands Brewing Emergency Contact List. This list will be easily accessible for any employee and will be posted in various places around the facility.

Entry/Exit/Re-Entry Procedures

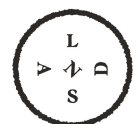
- Other Lands Brewing is not a concert venue and will not host paid to enter or ticketed events
- If an occasion arises that ticketed events become necessary for taproom functionality then specific staff will be assigned to work the doors and check tickets. Wrist bands will be used to allow patrons to leave and re enter without having to wait for their ticket to get checked.

Crowd Management

- Managers on Duty are specifically trained to monitor crowd population. If population exceeds code limits the doors to the taproom will be closed and a queue for entry will be formed.
- Any occasion that might draw a large crowd will be properly staffed with door workers using hand counters to ensure population is within limits.

Crime Prevention through Environmental Design (CPTED)

- The taproom will have multiple access points and exits to allow easy entry and exit
- Any outdoor space will be well lit to eliminate dark zones
- Site planning will follow all of CPTED standards





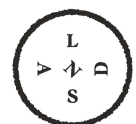
Other Lands Brewing Business Plan

Description of Business:

Other Lands sparks imagery of mythical places with flowing rivers, lush fields, blossoming vegetation, and abundant life. Creating handcrafted, artisanal beers and using the land's purest ingredients, we seek to provide a place for community, friendship and great beer within the Greenville locale. Since graduating from Furman University, founder and Head Brewer, Mel Wilcox, has longed to return to the rich and vibrant city of Greenville to open a brewery of his own. Now joined by his wife and Creative Director, Caroline Wilcox, and long time friend and Executive Director, John Moorer, Other Lands Brewing is finally becoming a reality. With a wide array of beers from clean lagers and juicy IPAs to barrel-aged sours and stouts, Other Lands Brewing will seek to become the definitive Greenville craft brewery and push the boundaries of quality and innovation. We hope to partner with local craft breweries and the other craft industries of Greenville to continue to develop not only the local beer scene, but also the creative culture of Greenville as a whole.

Other Lands Brewing LLC is a privately held company owned and operated by its two managers, John Moorer and Mel Wilcox. The business of the company is the production of high quality, hand crafted beers for local and regional markets. Other Lands Brewing will be located in Greenville, SC, an up-and-coming city of educated beer drinkers with a largely unsaturated local beer market. Other Lands Brewing will produce a variety of different beer styles with a focus on various IPAs as well as lagers, sours and wood aged beers. The brewery will feature a taproom where patrons can come to see the production space, enjoy the beers, and socialize. Food will be provided during all taproom hours by an in-house kitchen. Food sales will only generate 20% of total revenue while beverage sales will make up 80% of revenue. We are partnering with a local chef who will seek to grow our food revenue beyond our initial targets. Patrons will have the option of purchasing various retail merchandise such as tee shirts, sweatshirts, hats, and glassware with the logo and branding of the company.

Other Lands Brewing will produce beer with a 2 vessel, 15 barrel, stainless steel brewhouse with 6, 15 barrel stainless steel fermentation vessels. This will give the brewery the ability to produce 2500 barrels within the first year of production. Room will be left available for the addition of more fermentation vessels which will allow the brewery to increase its production volumes annually. The management team intends to sell all beer through the taproom within the first year of operation.



Marketing and Distribution:

During its first year of operation, Other Lands Brewing will package the majority of its beer volume into kegs for on-site consumption in the taproom. An undetermined volume will be packaged into “crowler” cans available for consumers to purchase in the taproom and take home.

The marketing strategy will depend on grassroots tactics and word of mouth advertising. Glassware, stickers, and apparel will be made available in the taproom to increase public exposure and brand awareness. As Creative Director, Caroline Wilcox will oversee the development and implementation of the brewery’s brand and will work with 3rd party design firms to develop a creative direction that captures the spirit of Other Lands Brewing. She will also lead our social media presence through both Instagram and Facebook postings, using her photography experience as a way to market the brewery and events. Mel will seek to brew collaboration beers at various breweries around Greenville to spread awareness of the brewery.

Estimated Local Market Share and Sales:

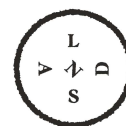
The management team of Other Lands Brewing is determined to produce approximately 800 barrels of beer during our first 12 months of production. All 800 barrels will be produced for in-house sale or sale directly from the taproom either as beer to go or on-site consumption. 800 barrels is an ambitious number for year one. We clearly intend to be very competitive in the Greenville scene, so let us examine the reasons why we believe we will be able to win this share of the market in our first year.

First, Other Lands Brewing will exclusively sell its beer through its own taproom during year one, which will allow us to keep our prices much lower than the prices consumers would pay for specialty beers at retail locations. In addition, we are committed to fairly pricing all of our beers in an effort to make them as accessible as possible to consumers. We will never price gouge or charge outrageous prices for higher end products. Our prices will be fair and will run a wide range to ensure that price will not hold a potential consumer back from purchasing and enjoying one of our many products.

Second, Other Lands Brewing will be a local establishment in which the Greenville community can take pride. We will make every effort to embrace our local neighborhood and make them feel like they are a part of what Other Lands Brewing is doing. We will focus first and foremost on selling exclusively to the local Greenville market to ensure the creation of a loyal following. We will partner with local nonprofit organizations to support the Greenville community and to dig deep roots within the city.

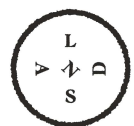
Third, Other Lands Brewing will supply the Greenville community with the freshest beer possible. Fresh beer is better beer, as seen in countless studies of beer longevity. Because our beer will be produced in smaller quantities than that of our competitors and will not have to travel through various distribution networks, we will be able to provide our customers with beer that is at its peak of maturity. This will allow our beer to gain popularity over our competitors.

Fourth, Other Lands Brewing will have the benefit of having a local taproom to serve the Greenville community. This will allow us to be able to sell our beer at full pint prices instead of



the much lower price sold to distributors. The Other Lands Brewing taproom will be a casual drinking space that will allow patrons the opportunity to experience our brand and who we are as a company. Tours will be regularly given so that customers can experience the brewing process and see first hand how the beers they enjoy are produced. Our Head Brewer, Mel, will explain the steps of the brewing process and will even let customers taste beers throughout their evolution from wort to finished beer.

Finally and most importantly, our commitment to making the highest-quality beer with the highest-quality ingredients will enhance the already impressive Greenville brewing scene. We are serious about this commitment and would not be opening this brewery if we did not believe that we are capable of producing world class beer. Head Brewer, Mel, has extensive experience in brewing award-winning beers of all different styles. He played a vital role in the development of many highly acclaimed beers from Great Divide Brewing Company (<https://greatdivide.com/>), including Vanilla Yeti, Hazy IPA, and Hey Day Modern IPA. He also spearheaded the development of Ratio Beerworks' Undone IPA series (<http://ratiobeerworks.com/>). His education from the highly esteemed University of California Davis has also furthered his ability to make the highest quality beers. During his Master Brewers Program, Mel sat under some of the world's leading beer scientists and researchers, including Dr. Charles Bamforth and Dr. Michael Lewis. Mel also understands what makes a brewery great and what a craft brewery needs to thrive. His experience in the hyper-competitive brewing scene of Denver, CO has allowed him to see first-hand what makes a brewery succeed and what makes a brewery fail. He played a pivotal role in making Ratio Beerworks, where he was Head Brewer, grow and prosper and he is ready to bring all he learned in Denver to the Greenville market.





Other Lands Brewing Emergency Action Plan

Procedures for emergency evacuation, including type of evacuation and exit route assignments

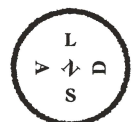
- Evacuate safely out front, rear or side doors depending on current location and location of emergency.
- Meeting point is in front of _____ (building directly across the street from Other Lands)
- Call 911
- Roll call by team lead of each department of on-staff employees if fire or other evacuation.
- Contact other team leads (Owners, Taproom GM, Marketing manager, Sales manager) as deemed necessary with relevant information.

Procedures to be followed by employees who remain to operate critical plant opens before they evacuate

- Typically not relevant at Other Lands. Without delay of evacuation, turn off energy source (electrical/CO2/steam) if currently stationed at location before evacuation.

The name or job title of every employee who may be contacted by employees who need more information about the plan or an explanation of their duties under the plan.

- John Moorer (john@otherlandsbrew.com)
- Mel Wilcox (mel@otherlandsbrew.com 205-253-4660)
- Caroline Wilcox (caroline@otherlandsbrew.com 205-915-4403)





Other Lands Brewing Hazard Communication Plan

Introduction

The Other Lands Brewing management team is committed to preventing accidents and ensuring the safety and health of our employees. We will comply with all applicable federal and state health and safety rules and provide a safe and healthy work environment for all our employees. This written hazard communication plan is available at the following location for review by all employees: Brewer's Desk.

Identifying hazardous chemicals

A list is attached to this plan (see appendix 1) that identifies all hazardous chemicals with a potential for employee exposure that are used at the brewery. Detailed information about the physical, health, and other hazards of each chemical is included in a Safety Data Sheet (SDS); the product identifier for each chemical on the list matches and can be easily cross-referenced with the product identifier on its label and on its Safety Data Sheet.

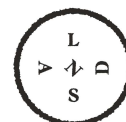
Identifying containers of hazardous chemicals

All hazardous chemical containers used at this workplace will either have the original manufacturer's label --that includes a product identifier, an appropriate signal word, hazard statement(s), pictogram(s), precautionary statement(s) and the name, address, and telephone number of the chemical manufacturer, importer, or other responsible party -- OR a label with the appropriate label elements just described; OR workplace labeling that includes the product identifier and words, pictures, symbols, or combination that provide at least general information regarding the hazards of the chemicals.

The Lead Brewer is responsible for ensuring that all containers are appropriately labeled. No container will be released for use until this information is verified. Workplace labels must be legible and in English. Information in other languages will be made available if or when deemed necessary by the management team.

Keeping Safety Data Sheets (previously known as Material Safety Data Sheets)

Safety Data Sheets are readily available to all employees during their work shifts. Employees can review Safety Data Sheets for all hazardous chemicals used at this workplace. These Safety Data Sheets are located at the Brewer's Desk. The Safety Data Sheets are updated and



managed by the Lead Brewer. If a Safety Data Sheet is not immediately available for a hazardous chemical, employees can obtain the required information by calling the Lead Brewer.

Training employees about chemical hazards

Before they start their jobs or are exposed to new hazardous chemicals, employees must attend a hazard communication training that covers the following topics:

- An overview of the requirements in Colorado OSHA's hazard communication rules.
- Hazardous chemicals present in their workplace.
- Any operations in their work area where hazardous chemicals are used.
- The location of the written hazard communication plan and where it may be reviewed.
- How to understand and use the information on labels and Safety Data Sheets.
- Physical and health hazards of the chemicals in their work areas.
- Methods used to detect the presence or release of hazardous chemicals in the work area.
- Steps we have taken to prevent or reduce exposure to these chemicals.
- How employees can protect themselves from exposure to these hazardous chemicals through the use of engineering controls/work practices and personal protective equipment.
- An explanation of any special labeling present in the workplace.
- Emergency procedures to follow if an employee is exposed to these chemicals. The Lead Brewer is responsible for ensuring that employees receive this training. After attending the training, employees will sign a form verifying that they understand the above topics and how the topics are related to our hazard communication plan.

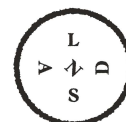
Informing employees who do special tasks

Before employees perform special (non-routine) tasks that may expose them to hazardous chemicals, their supervisors will inform them about the chemicals' hazards. Their supervisors also will inform them about how to control exposure and what to do in an emergency. The employer will evaluate the hazards of these tasks and provide appropriate controls including Personal Protective Equipment all additional training as required.

Informing contractors and other employers about our hazardous chemicals

If employees of other employer(s) may be exposed to hazardous chemicals at our workplace (for example, employees of a construction contractor working on-site) It is the responsibility of the Lead Brewer to provide contractors and their employees with the following information:

- The identity of the chemicals, how to review our Safety Data Sheets, and an explanation of the container and pipe labeling system.
- Safe work practices to prevent exposure. The Lead Brewer will also obtain a Safety Data Sheet for any hazardous chemical a contractor brings into the workplace.



Appendix 1

Hazardous Chemicals List I (Tentative)

ChemStation

- Product 50184 - "Ratio Brewer's Caustic - Neutral"
- Product 30232 - "Ratio Boost"

Five Star Chemicals & Supply, Inc.:

- Five Star Chemicals & Supply, Inc. - STAR SAN
- Five Star Chemicals & Supply, Inc. - SANICLEAN
- Five Star Chemicals & Supply, Inc. - P.B.W.
- Five Star Chemicals & Supply, Inc. - Liquid Circulation Cleaner
- Five Star Chemicals & Supply, Inc. - Liquid Line Cleaner
- Five Star Chemicals & Supply, Inc. - Acid Cleaner #5
- Five Star Chemicals & Supply, Inc. - Acid Cleaner #6
- Five Star Chemicals & Supply, Inc. - Defoamer 105

70% isopropyl alcohol (first aid antiseptic)

Green Sol Chemical Corporation

- Mug Shot Bar Glass Detergent
- Sterisan Sanitizer
- Uber Green Enzyme Floor Cleaner
- Clear Blu Glass & Surface Cleaner

